

## **AMENDMENTS TO THE ABSTRACT**

**Please amend the Abstract on page 28 as follows:**

### **ABSTRACT OF THE DISCLOSURE**

It is intended to provide a process for producing a soybean protein-containing wheat dough, i.e., a dough with the use of soybean protein which is scarcely affected by the strong moisture absorptivity of soybean, shows little change in dough hardness with the passage of time and has excellent workability. Namely, a process for producing wheat dough characterized by comprising adding soybean protein as a plastic mixture with a sugar having been preliminarily prepared. In the case where the plastic mixture comprises soybean protein with liquid sugar, the content of soybean protein in the plastic mixture is from 12 to 38% by weight in terms of solid soybean protein and the moisture activity of the liquid sugar to be employed in the plastic mixture is 0.95 or less. A process for producing a wheat product characterized by comprising heating the above wheat dough is also provided.